

## GUASTELLO'S VILLAGE MARKET

# Tropi Cobb Salad

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Serves 4

### Ingredients

7 Tbsp. extra-virgin olive oil, divided  
6 garlic cloves, lightly crushed  
4 skinless, boneless chicken thighs, cut into  $\frac{3}{4}$ " pieces  
Kosher salt  
1 Tbsp. vadouvan or curry powder  
2 Tbsp. fresh lime juice  
6 cups torn Little Gem or green lettuce  
2 ripe avocados, sliced  
2 small ripe mangos, sliced  
 $\frac{1}{4}$  red onion, thinly sliced  
1 cup cherry tomatoes, halved  
Flaky sea salt, mild red pepper flakes, and basil and/or mint (for serving)

### INSTRUCTIONS

Heat 2 Tbsp. oil in a large nonstick skillet over medium. Add garlic and cook, tossing occasionally, until golden brown all over, about 5 minutes. Increase heat to medium-high. Season chicken with kosher salt and add to skillet. Cook, tossing occasionally, until chicken is golden brown and nearly cooked through, about 3 minutes. Remove from heat and add vadouvan. Toss several times and let chicken sit in skillet until cooked through, about 1 minute longer. Transfer to a plate and let cool slightly.

Whisk lime juice and remaining 5 Tbsp. oil in a small bowl; season with kosher salt. Arrange lettuce, chicken, avocado, mango, onion, and tomatoes on a platter. Drizzle with dressing. Top with sea salt, red pepper flakes, and herbs.

***Credit: bonappetit.com***